	Establishment Name Mark's Restaurent							Permit Number: 97/3					
Mailing Address						License Posted:	Licence No.:	13/3					
Physical Address 5/02 50th fue. Tellows					1.10	Date of Inspection:	23/08/202						
		un Inspe	ection 🗆	lf fo	llow-in date of pre-	(d/m/y) vious inspection (d/m/y	-	\ <u>\</u>					
RITICAL ITEMS: Based on ims must be corrected at the time of ims may result in revocation or suspen	Inspection or controlled Insion of your Food Esta	in a ma	anner tha	identifie at will ne	d below are violation	ons of the Food Establety threat. Failure to in	ishment Safety Reg	ulations. r control					
	GEND Circle One of: YES (in compliance) NOB (not obs NO (not in compliance) NA (not appli												
Compliance S	tatus	CDI	R		Com	pliance Statu	IS	CDI					
Time/Temperature of Pote						al Hyglene of Food							
01 Cold holding temperatures ≤ 4 °C 02 Hot holding temperatures ≥60°C	FES DO NA NOB	175		201	Hands clean & prope	erly washed ing facilities supplied &	YES NO NOB						
	CESNO NA NOB				accessible		TESNO NOB						
Proper cooking of raw food of animal origin	YES NO NA NOB	234	1	203	may spread through		YES NO NA NOB						
04 Proper cooling time & temperatures	FESNO NA NOB			204	Food handlers using unnecessary hand c cooked/prepared foo		YES NO NA NOB						
D5 Adequate equipment to maintain food temperatures	ES NO NA NOB	Tel Di	111			rdous Foods Prote		minatic					
06 Proper monitoring of temperatures	ES NO NA NOB	197	774	401	Food separated and		VES NO NA NOB						
Proper reheating procedures for hot holding	YES NO NA NOB			402	Food contact surface sanitized	es cleaned and	NO NA NOB						
D8 Proper thawing procedures	VES NO NA NOB	No.	وبالسام		Facility free of pests	(vermin and insects)	ES NO NOB						
Food, Water and Ice fro		S		404	Toxic chemicals propused to prevent food	perly labeled, stored or contamination	YES NO NOB						
Food obtained from approved sources Food In good condition, safe & unadulterated	ES NO NOB				22 14			y si					
3 Food properly labeled	Food	Tem	perati	ure O	servations								
Item / Location	Temp (°C)	Itaa	ı / Locat	lan	Temp	the second	1	Te (°					
cold hold	Told hold 1 1.4 Froz			o/d	x2 <-21	he hold							
2	2.3		343	83,5		70	7	6					
- jmionamiennen	3-8	stiet-139	Work B	SPIN	no goricha	HILDER AT COMP.	3	7					
" (Jeastwal Jow 1964)	3.5	reji be	fued.	1/14 Bi	e al, est parti	Mal	an Pasy						
Item umber	Observat	ions a	and C	orrect	ive Actions	Mango, Majo	W. W. T.	Correct					
	Sagmon an	21.90	11.0315.1	oric, itn	Militar Political		Mar. M	(If applica					
			91L-55		A LANDING LI		a Nuth						
						75-117	EU-SVW -						
	CUI-D-A -HILLY						2						
			20120		£								
			20120	100	£		42						
			AT A	100	£								
			AT A	100	£								
			AT A	100	£								
			AT A	100	£								
			AT A	100	£								
			AT A	100	£								
			AT A	100	£								

NON-CRITICAL ITEMS: Based on the inspection today, the non-critical items identified below are violations of the Food Establishment Safety Regulations. Non-critical items must be corrected by the next routine inspection or a shorter period of time as may be specified by the inspector. Failure to comply with any time limits for corrections specified in this notice may result in revocation or suspension of your Food Establishment Permit and closure of your establishment.

	compliance) t in compliance)			served olicable		Mark "√"		peat violation) ontrolled during in	spectio	on)
Compliance Status		CDI	R	Compliance Status					CDI	R
Food Equipment and	l Utensils		III P		Gianni	tion of the	Physical Facili	ities	AT.	
Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.		1111		601	Food contact surfaces properly constructed or located. Acceptable material used.					
Appropriate procedures followed for mechanical and/or manual dishwashing	VES NO NA NOB			10 20 10	- Serie		: adequate pressure	VES NO NOB	Sign.	
503 Proper storage of frozen food items	YES NO NA NOB				-		& waste water	FESNO NOB	111111111111	305
Food storage containers not used for other purposes	YES NO NA NOB						instructed, supplied	0	2779	
Equipment and utensils that contact food are corrosion resistant and ron-toxic	PO NOB	-10		Quality .	Children Mills	ghting; lighting	nentante d	- H		
Equipment in good repail, cleaned and sanitized	YES NO NOB	cre	HTT.	29		nechanical ven	1000	VES NO NA NOB		1970
General Sanita	LEED AND THE LOCAL DISC	-0 -0	14	600					4000	
Garbage & refuse properly disposed and						tion of thermon		f Temperatures		
701 facilities maintained Non-food contact surfaces properly	YES NO NOB	-		801	thermomete	ers working acc	urately /	YES NO NA NOB	-	
702 constructed, in good repair and clean	ESNO NOB			802	gauges	invasiter temp	erature and pressure	YES NO NA NOB		Time
703 Food handlers properly attired Adequate protection from vermin and insect	YES NO NA NOB			803			papers provided	YES NO NA NOB	How.	
704 pests Living or sleeping quarters separated from	PESNO NOB	_		804			ed for refrigerated ery requirement)	YES NO NA NOB		2
705 food service area	YENO NA NOB									
706 Premises free of live birds and animals	YES NO NA NOB	1000					Shift and the same of the same			
Sol Walkin cold Under reproduction been Sorkace son Hot water					ff	ho un			(Н арріі	
		nspe	ectio	-	sults					
Number of Critical Items Number of Repeat Critical Items			Number of Non-Critical Items Number of Repeat Non Critical Items						=::::	
	En	force	eme	ent A	ction: a	Mark "√", If	Anniicable)			
Re-Inspection Required: Yes	No 🗆	THE RESERVE TO SERVE	90 (Establishme	1000	Yes 🗆	No.		
approximate Date of Re-Inspection:				Food Disca	rded	Other	I shall be a longer			
Person in Charge Signature Luck Date d/m/y) 23 / 18 / 2022	1		Ko e	Di	spector Signa	ature		100 Miles		6-5